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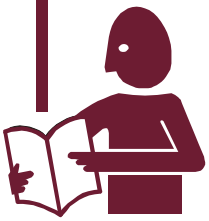
205m

Model FT-18M with Optional Teflon™ Non-Stick Sheets

OPERATION MANUAL

MODEL FT-18M FINISHING TOASTER

Includes
INSTALLATION
USE & CARE



IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

p/n 305092 Rev. (-)

M205m 112102 cps

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Mfg. Co. for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 689-5700 or fax (888) 492-2783, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty.
   Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Manufacturing Co. appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

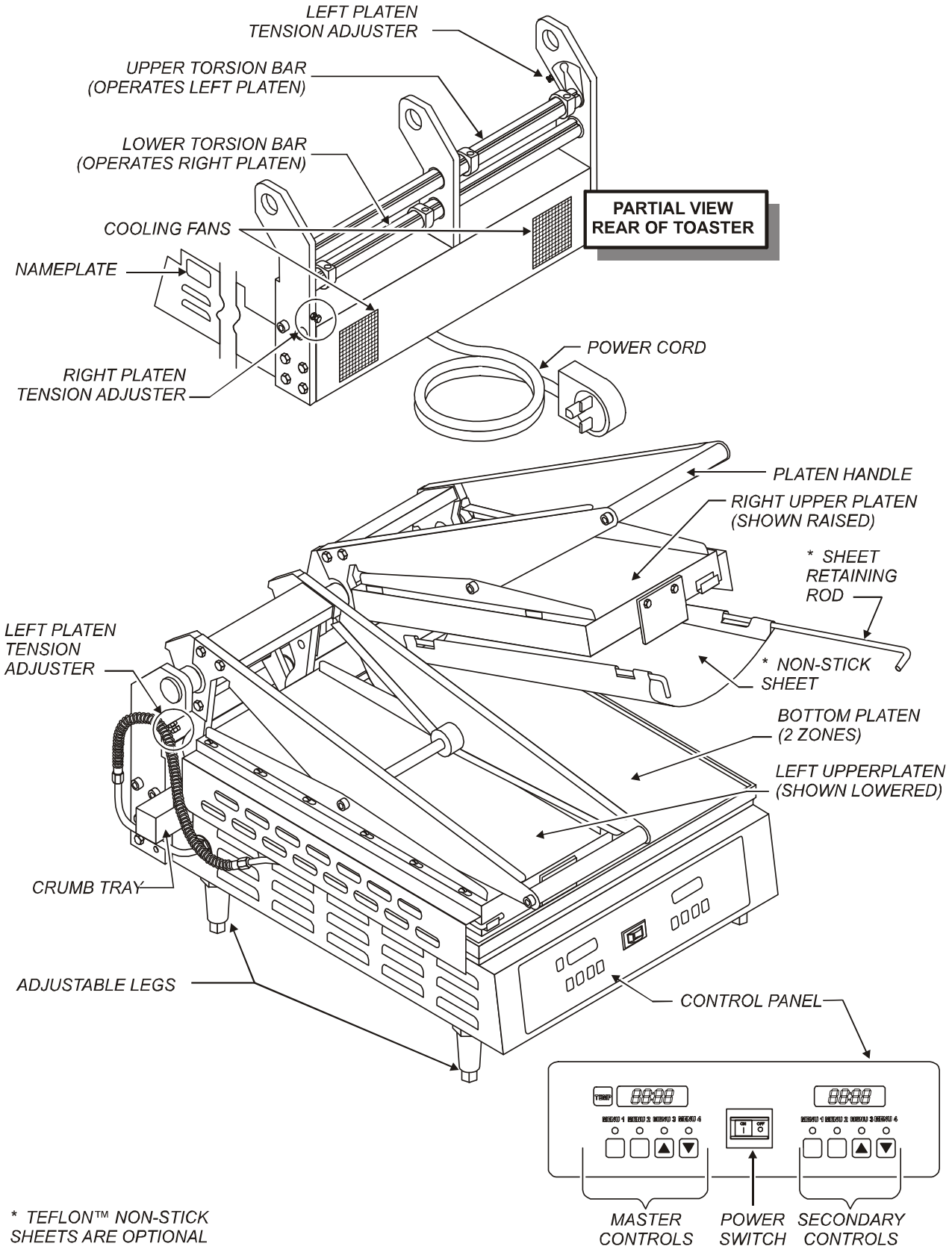
This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

DIMENSIONS	HEIGHT PLATEN FULLY RAISED	WIDTH	DEPTH	
Model FT-18M	32"	21"	27"	

ELECTRICAL	VOLTAGE	AMPS	WATTS	POWER CORD
Model FT-18M	208 VAC 1ø	20.2 Amps	4200 Watts	NEMA 6-30P
	240 VAC 1ø	23.3 Amps	5600 Watts	

FEATURES & OPERATING CONTROLS (continued)



* TEFLON™ NON-STICK SHEETS ARE OPTIONAL

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Griddle surfaces will be very hot when in use. Contact will cause severe injury.

Do not operate this appliance if the keypad section of the control panel is torn or broken. Call your Authorized Wells Service Agent for service.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

WARNING:
Electric Shock hazard

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

WARNING:
BURN HAZARD

Griddle surfaces will be very hot when in use. Contact will cause severe injury.

CAUTION:
Risk of Damage

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION:
Hot Surface

Exposed surfaces can be hot to the touch and may cause burns.

AGENCY LISTING INFORMATION

STD 4

E6070

E6070

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance is Listed under UL File E6070 for 208V and 240V.

This appliance is Listed under UL File E6070 for 208V and 240V .

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING:
Risk of personal injury

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

CAUTION:
ELECTRIC SHOCK HAZARD

This appliance is equipped with a grounding system to protect you from electrical shock in the event of internal damage. DO NOT cut or remove the large ground prong on the plug. DO NOT twist any blade on the plug to fit an existing receptacle.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

SETUP

Setup the appliance only on a firm, level surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended.

Install provided 4" adjustable legs, one on each corner of the appliance, in the holes provided. Verify that the unit sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the appliance. All four legs must be adjusted to firmly contact the countertop in order to prevent tipping.

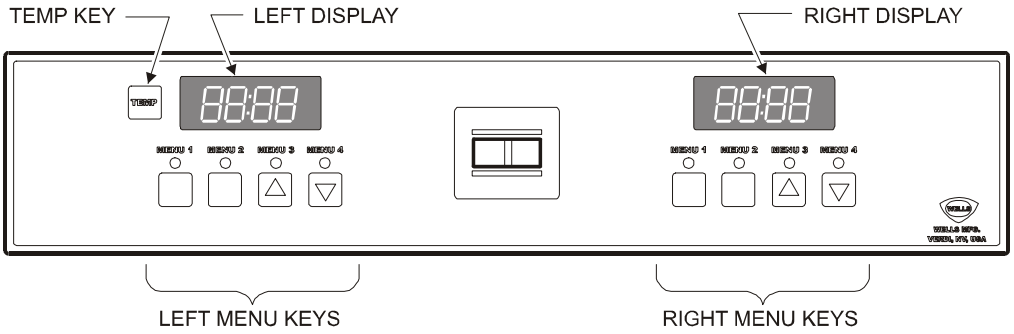
Install one non-stick sheet on each upper platen.

Refer to the *Installation Instruction Sheet* for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

Avoid storing flammable or combustible materials in, on or near the appliance.

ELECTRICAL

This appliance requires a properly grounded 30 amp 208 or 240 VAC single phase circuit and NEMA 6-30R receptacle.



WARM-UP

During warm-up, both displays flash while showing the last-used MENU temperature setpoint.

A *MENU* cycle cannot be started while in warm-up mode.

When setpoint temperature is reached, the display stops flashing and the audible alert beeps 3 times.

SEASONING THE PLATENS

The platens must be seasoned before attempting to toast product, in order to provide a hard, non-porous surface.

With the POWER SWITCH *ON*, press MENU with highest time (typically Menu 3). When the display stops flashing, brush a liberal coat of vegetable oil onto exposed surfaces of upper and lower platens. Lower the upper platens.

At the end of the timed cycle, or when the oil begins to smoke, turn the POWER SWITCH *OFF.* Wipe the platen surfaces with a clean dry cloth.

Repeat three times. Your toaster now seasoned and ready to use.

LOAD PRODUCT

Load product onto lower platen.

Lower upper platen slowly. Platen will level based on thickness of product.

TIMER OPERATION

Lower upper platen to start the timer countdown. Readout will display time remaining. The LED for the selected MENU key will glow, and the display colon will flash while the timer is active.

When the display reaches "_0:00", the audible alert beeps and the display flashes. The unit will "beep" three times, then display the current menu setpoint.

Left and right MENU keys operate independently of each other, and can be in operation at the same time. The flashing display will indicate which side has timed out. Each side will "beep" three times at the end of the timed cycle, then display the current menu setpoint.

Raise upper platen slowly until it is in the full up position. Unload product from the lower platen.

CAUTION:
BURN HAZARD

Exposed portions of toaster are hot. Use care when working around the platens. Use insulated handles to raise and lower platens.

IMPORTANT:
This appliance is designed for finish toasting only. Specifically, this appliance is NOT to be used as a grill or meat cooking device. It is not advisable to attempt to cook or thaw frozen foods on this appliance. DO NOT place ice on the platen surface. The temperature drop will disable the timer.

NOTE: Timers can be halted by pressing the MENU key at any time during the timed cycle.

To change temperatures and times, see *Programming Instructions,* page 8.

NOTE:
Lowering a platen will start the countdown timer. Raising the platen resets the countdown timer.

CLEANING

CAUTION:
ELECTRIC SHOCK HAZARD

DO NOT submerge or immerse toaster in water.

CAUTION:
BURN HAZARD

Exposed portions of toaster are hot. Use care when working around the platens. Use insulated handles to raise and lower platens.

CLEANING INSTRUCTIONS

PRECAUTIONS:	Press MENU 4 (cleaning mode). Allow toaster to cool to 275ºF. NOTE: If MENU 4 has been programmed to anything other than 275ºF, press POWER SWITCH *OFF* and allow unit to cool for at least 10 minutes. Be sure to wear protective gloves.
FREQUENCY:	Daily
TOOLS	Protective gloves Cleanser manufactured specifically for use on toaster surfaces. Applicator pad with handle Metal spatula with rounded corners Clean dry towels.

IMPORTANT: DO NOT SUBMERGE OR IMMERSE TOASTER IN WATER.

If equipped with optional Teflon™ non-stick sheets:
Remove retaining rods for non-stick sheets. Rods may be cleaned in the sink. Temporarily place non-stick sheets on a clean flat surface.

- DO NOT fold, crease or lay on sharp objects
- DO NOT hose with water or soak in sink

Place sheets on warm lower platen. Wipe both sides with clean damp cloth.

Loosen debris on surface of platens with metal spatula.

Apply cleanser to cleaning pad. Scrub exposed surface of upper platens, first, then scrub exposed surface of lower platen.

Wipe exposed surface with a towel moistened with clear water. Wipe upper platens first, then lower platen. Rinse the towels often.

Reinstall non-stick sheets on upper platens.

Remove CRUMB TRAY. Wash and rinse, then reinstall.

Wipe outside surfaces with a towel moistened with clear water.

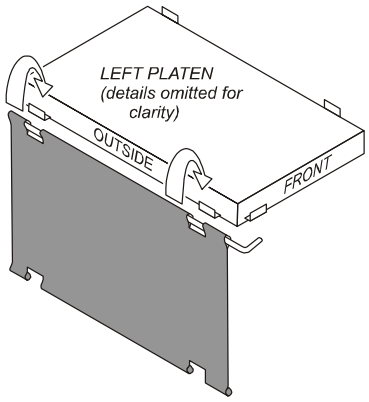
INSTALL OPTIONAL TEFLON™ NON-STICK SHEETS

CAUTION:
BURN HAZARD

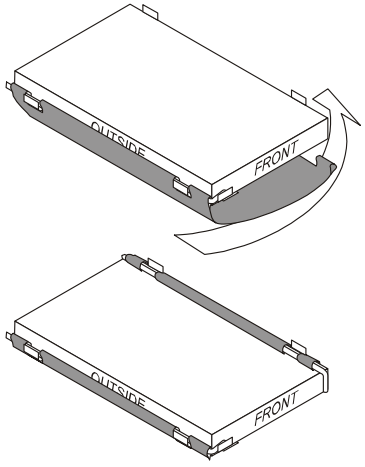
Exposed portions of toaster are hot. Use care when working around the platens. Use insulated handles to raise and lower platens.

NOTE:
Teflon™ non-stick sheets are black on one side and brown on the other. Either side may be used. For consistency, Wells recommends using the same color side on both platens.

1. LEFT PLATEN
   a. Raise the left upper platen, and lower the right upper platen.
   b. Slide a retaining rod into the pocket of a non-stick sheet. The short leg of the "L" must go toward the front.
   d. Hang the sheet on the outside retaining tabs.
   e. Clip the short leg of the "L" into the bracket on the front of the platen.



   f. Wrap the sheet smoothly around the bottom face of the platen.
   g. Slide a retaining rod into the pocket of the sheet, trapping it on the inside retaining tabs.



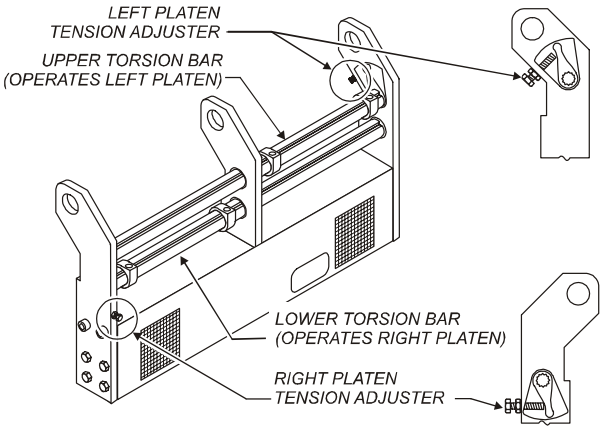
2. REPEAT FOR RIGHT PLATEN

CAUTION:
BURN HAZARD

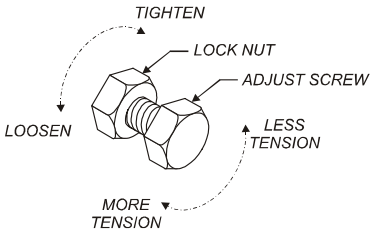
Unplug toaster and allow to cool before adjusting.

ADJUST PLATEN TENSION

1. ADJUSTMENT LOCATION
   a. Right platen tension adjuster is located on back of the toaster, on back side of the right upright.
   b. Left platen tension adjuster is located on back of the toaster, on front side of the left upright.



2. TO ADJUST
   a. Loosen lock nut.
   b. Turn adjust screw until platen raises easily, latches securely in the upright position, and lowers without undue effort.
   c. Tighten lock nut while holding adjust screw.



3. Adjust both upper platens to the same "feel".

PROGRAMMING INSTRUCTIONS:

A. Controller can be configured for use in four different modes:

a. Single operation with manual timer
b. Single operation with automatic timer
c. Single and remote operation with manual timer
d. Single and remote operation with automatic timer

NOTE: Automatic timing function requires the use of a timing initiation device.

B. Controller is shipped in configuration d. (Single and remote operation with automatic timer).

a. To switch between "single" and "single and remote" operation:

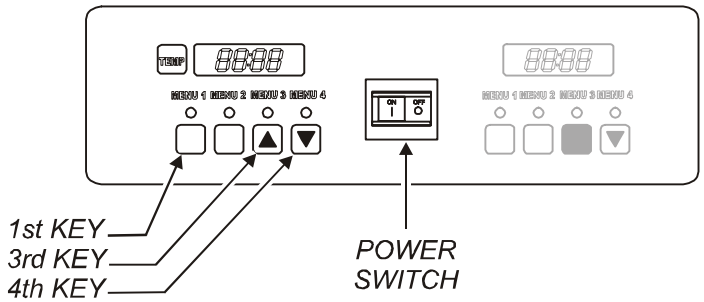
❇ Turn power switch OFF

❇ Press and hold 1st and 3rd keys while turning the power switch ON.

b. To switch between "manual timer" and "automatic timer":

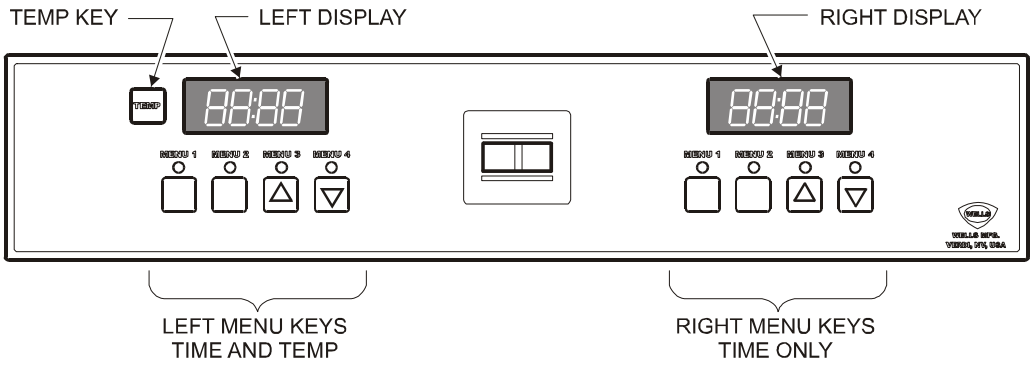
❇ Turn power switch OFF

❇ Press and hold 1st and 4th keys while turning the power switch ON.



CAUTION:
BURN HAZARD

Avoid contact with appliance heating surfaces.



During warm-up, both displays flash while showing the last-used MENU settings.

A MENU cycle cannot be started while in warm-up mode. However, MENU keys may be programmed during warm-up.

Program mode is disabled when either timer is counting down.

A programmed cycle cannot be started when display is flashing (warm-up mode).

Any changes to the left preset timer programs are copied right section. The right program settings can then be changed and stored. Right program settings are retained until the left section is reporgrammed, at which time left program information is again copied to the right section.

When setpoint temperature is reached, the display stops flashing and the audible alert beeps 3 times.

STANDARD OPERATION NOTES:

Standard pre-set MENU programs are as follow:

PROGRAM	TEMP	TIME	FUNCTION
1	450º	00:14	
2	450º	00:27	
3	450º	00:35	
4	275º	00:00	CLEANING

On start-up or changing program settings, the display will flash until the new temperature setpoint is reached (i.e. heater cycles on or off). This occurs whether approaching a setpoint from above or below.

Both lower platen zones and both upper platens are controlled by the individual setpoints. Deadband is ±2º.

Press *TEMP* to display actual temperature of the lower platen.

PROGRAMMING TIME AND TEMPERATURE (LEFT SECTION)

NOTE:

- You may program *MENU* keys during warm-up or during normal operation.
- Temperature settings are done with the left *MENU* only.
- Time settings are automatically copied from the *LEFTMENU* to the corresponding *RIGHTMENU*.
- Time settings on the *RIGHTMENU* may be programmed only after the *LEFTMENU*.

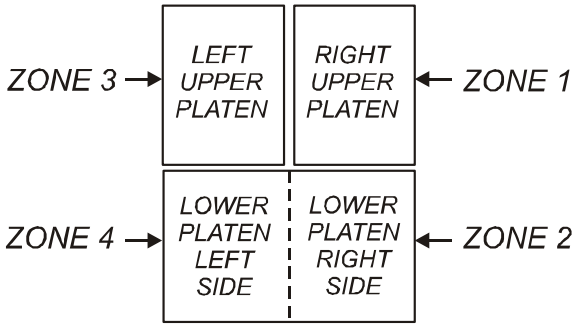
Example: Program time and temperature for *LEFT MENU 1*
Press and hold *TEMP*. While holding *TEMP*, press and hold *LEFT MENU 1* key for 3 seconds. The LED above the *MENU 1* key will glow, and the display will read "_ _ : _ _", prompting you to enter the 4-digit access code.

Enter the 4-digit code. (NOTE: Factory setting is *left MENU 1*, *left MENU 2*, *left MENU3*, *left MENU 4*. Contact your Wells Authorized Service Agency for instructions in determining or changing your access code). Starting with the first digit, the bottom bar of the display moves to the top bar. The security code does not show on the display. Once the correct code is entered, the display changes to the preset time, and the LED for *MENU 1* key flashes.

Set the time with *MENU 3* (increase) and *MENU 4* (decrease). Press *TEMP* to save the time.

The display will now advance to show zone temperature setpoints:

1.450 = Zone 1 @ 450ºF
2.450 = Zone 2 @ 450ºF
3.450 = Zone 3 @ 450ºF
4.450 = Zone 4 @ 450ºF



Set the temperature setpoint for Zone 1 with *MENU 3* (increase) and *MENU 4* (decrease). Press *TEMP* to advance to next zone. Repeat for Zone 2, Zone 3, and Zone 4.

Press *TEMP* to exit program mode for *MENU 1* key. The LED will stop flashing.

MENU 2, *MENU 3* and *MENU 4* program in a similar manner, except that the programming mode is entered by pressing TEMP and the desired *LEFT MENU* key for 3 seconds.

PROGRAMMING TIME (RIGHT SECTION)

Press and hold TEMP. While holding TEMP, press and hold the desired *RIGHT MENU* key for 3 seconds. The LED above the menu key will glow, and the display will read "_ _ : _ _", prompting you to enter the 4-digit access code.

Enter the 4-digit code. Starting with the first digit, the bottom bar of the display moves to the top bar. The security code does not show on the display. Once the correct code is entered, the display changes to the preset time, and the LED for that MENU key flashes.

When in program mode, the timer is displayed as 4 digits (i.e. 00:15). In regular mode, the timer is displayed as 3 digits (i.e. _0:15). Set the time with MENU 3 (increase) and MENU 4 (decrease).

Press the TEMP key to save the time and exit program mode for this MENU key. The LED will stop flashing.

When in program mode, the timer is displayed as 4 digits (i.e. 00:15). In regular mode, the timer is displayed as 3 digits (i.e. _0:15).

NOTE: The manufacturer advises that product finishing be controlled with *time*, and that MENU 1 - 3 all use the same temperature setpoint. The timer is disabled any time the actual temperature is not at setpoint, and the time required to reach the new temperature (up or down) may be unacceptable.

NOTE: *LEFT MENU 4* should be programmed for 275º and reserved for CLEANING.

While in program mode, if no keystroke is detected within 15 seconds, control reverts to normal operation. If no access code, or the wrong access code, is entered, control reverts to normal operation.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Toaster will not heat (no lights or display)	Unplugged or circuit breaker tripped	Plug toaster into appropriate circuit. Reset circuit breaker
	Damaged cord or plug	Contact your Authorized Wells Service Agency for repairs
One side does not heat	Zone temp not programmed	Program zone temp (see pg. 8)
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Food sticks to platen(s)	Platens must be seasoned Non-stick sheet must be cleaned	Season platens (see pg. 5) Clean non-stick sheets
Platen does not stay up	Out of adjustment	Adjust tension (see pg. 7)
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Timer does not start when platen is lowered	Program not set correctly	Set program (see page 9)
	Internal damage	Contact your Authorized Wells Service Agency for repairs
		NOTE: There are no user serviceable components in the toaster. In all cases of damage or adjustment not covered by this manual, contact your Authorized Wells Service Agency

DESCRIPTION	PART NO.
CRUMBTRAY	503606
TEFLON™ NON-STICK SHEETS (pkg of 4)	22876
TEFLON™ NON-STICK SHEETS (pkg of 4) PLUS 4ea. RETAINING RODS	22877

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Manufacturing Co.
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (775) 689-5700
fax: (888) 492-2783
(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) □ 208 □ 240

CFESA
Commercial Food Equipment Service Association

Wells Manufacturing proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

CUSTOMER SATISFACTION

Carrier

WELLS

WELLS

WELLS MANUFACTURING COMPANY - Division of CARRIER COMMERCIAL REFRIGERATION
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Verdi, NV 89439
telephone: 775-689-5700
fax: 888-492-2783
www.wellsbloomfield.com